The Dining Services Farm at Kentland Farm

2016 Annual Report
Acknowledgments

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Kentland Farm crew
Dining Services Farm crew
Sustainable Agriculture Practicum students

Photographs courtesy of Victoria Boatwright, Rial Tombs Carver, Gwyneth Manser, Jud Froelich, Tom Kuhar, Virginia Tech University Relations, and Alex Hessler.

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Letter from the Farm Director

Reflecting on the 2016 growing season, I am filled with an immense sense of gratitude for the contribution of so many people who make the Dining Services Farm a success. Students and staff who mow, till, seed, weed, water, and harvest, in all weather. Chefs who adapt their menus to the cycle and unpredictability of the seasons, knowing that fresh produce can not only satisfy but shape the palettes of young people.

My own sense of the Dining Services Farm’s value has grown as I have witnessed its impact on students on and off the farm. The pride of a student who filled their entire plate in a dining center with things they had harvested; the amazement that that was even a possibility. The lasting comradery among classmates who farmed together and grew personally because of it. An eagerness to eat something new, and to eat healthily, knowing that it was grown by fellow Hokies.

The Dining Services Farm has evolved and grown so dramatically that it is hard to imagine where it was seven years ago, or where it will be ten years from now. Teaching us that change and adaptation are constant is possibly the Dining Services Farm’s greatest value. As we pursue new opportunities and improve our practices, the repertoire of insight we draw from grows richer, and our work becomes easier and more fulfilling. These experiences remind us that nothing is permanent, there is no one right way, anything can be improved. I find this thought extremely empowering, and I invoke it internally and aloud routinely. By exercising our capacity for reflection, humility, and adaptation, we can take responsibility for making positive change.

Sincerely,  
Alex Hessler, Dining Services Farm Director
Executive Summary

A Year in Review

The Dining Services Farm at Kentland Farm (DSF) is an educational farm-to-campus program at Virginia Tech managed collaboratively by Dining Services, the Department of Horticulture, and the College of Agriculture and Life Sciences (CALS). Founded in 2009 as a small herb garden, the DSF now produces vegetables, fruit, and herbs on 5.5 acres at Kentland Farm, as well as a high tunnel at the Urban Horticulture Center. Produce from the farm is served on campus in all of the major Dining Centers and contributes to Dining Services’ mission to increase local and sustainable sourcing.

The DSF aims to fulfill the threefold land-grant mission of education, research, and outreach. The DSF hosts the Sustainable Agriculture Practicum, a three-credit course offered by the Department of Horticulture that provides hands-on experience in sustainable vegetable production. Nineteen students participated in the Practicum in 2016. The DSF also partners with the Civic Agriculture and Food Systems minor by serving as a site for service learning and student capstone projects. Faculty and graduate students in the Department of Entomology use DSF fields to conduct research on integrated pest management strategies. The DSF invites students from other courses, clubs, and organizations to tour the farm and volunteer. This fall, the Environmental Coalition student group assisted with the submission of a grant proposal to fund the construction of a rainwater catchment system on a high tunnel. In 2016, the DSF hosted six educational farm tours for K-12 students, professionals, and members of the public.

In June of 2016, the unanticipated application of dairy manure to land adjacent to the DSF raised concerns about potential food safety risks. After consulting with Virginia Tech food safety specialists, DSF personnel decided to destroy or forego harvesting crops from approximately 2.25 acres (pages 3-4). The incident impacted crop yields in 2016, which totaled 24,978.8 pounds valued at $22,002 (page 5). Expenses for crop inputs, materials and supplies, and infrastructural improvements amounted to $41,714.29 (page 4).

The DSF continues to evolve and grow to produce crops more efficiently and create a functional and safe environment for working, teaching, and outreach. An additional 1.25 acres were brought under the management of the DSF in the summer of 2016, and new tractor-drawn implements assist with mechanical weed control and harvesting. Improvements to the washing and packing shed streamline post-harvest handling and orient the farm operation towards the successful completion of a Good Agricultural Practice (GAP) food safety audit in the near future.
Executive Summary

Manure Incident

On June 9th and 13th of 2016, liquid dairy manure was applied to a field adjacent to the DSF that is used to produce livestock forage (page 18). Faculty and staff from Dining Services, the Department of Horticulture, and Food Science convened to discuss food safety concerns for DSF crops and formulate an appropriate response. Possible routes of contamination included drift of aerosolized manure during application, cross-contamination by vehicles and personnel, and runoff of contaminated water.

Resolution

DSF personnel decided that the close proximity of DSF fields to the site of manure application and the possibility of cross-contamination warranted the adherence to the following food safety standards for manure application in vegetable crop production:

- The USDA National Organic Program requires a 120-day interval between direct application of manure and the harvest of crops the edible portion of which is in contact with the ground, and a 90-day interval for crops the edible portion of which does not contact the ground.
- The California Leafy Green Products Handler Marketing Agreement (LGMA) requires that raw manure is never applied to fields on which leafy greens are grown, and that a minimum of 400 feet separate leafy greens fields from nearby composting operations, confined animal feeding operations, and manure piles.

Action

The following actions were taken to mitigate food safety risks associated with manure application:

- Crops could only be harvested after October 11, 2016, in accordance with the National Organic Program’s 120-day manure application pre-harvest interval.
- All other crops grown in DSF fields were plowed under. Some small sections of fields were maintained and used for research purposes only.
- All vegetable crops planted after June 13th 2016 were located in fields greater than 400 feet away from the manure application site.
- Faculty in the College of Agriculture and Life Sciences overseeing Kentland Farm agreed to forego future applications of manure to fields adjacent to the DSF.
2016 in Numbers

Operating Expenses

2016 operating costs for the Dining Services farm totaled $41,714.29, and expenses were shared between Dining Services and the Department of Horticulture. Dining Services contributed $31,086.16 (75%), and the Department of Horticulture contributed $10,628.13 (25%). Labor costs are not included (page 14), nor are research and University-related grants that benefited farm operations (page 7).
2016 in Numbers

Crop Production and Value

All of the produce grown at the DSF is served in the dining centers on Virginia Tech’s campus. Each spring, the Dining Services sustainability coordinator and the DSF director collaborate with the chefs and food production managers to determine crop needs, and to schedule production for the upcoming growing season.

In 2016 24,979 pounds of produce were harvested at the DSF. Due to the manure incident in June (pages 3-4), the total harvest was significantly lower than in 2015, which totaled 48,316.15 pounds. The total value of crops harvested was $22,002. Information on crop valuation methodology can be found on page 11. Due to the manure incident (page 3), some of the harvest of garlic, collard greens, sweet corn, basil, parsley, cilantro, dill, green beans, and tomatoes was lost.

Crop Yield, Pounds

Total Harvest: 24,979 lbs.

- Broccoli & Cauliflower: 1812
- Leafy Greens: 4424
- Pumpkins & Gourds: 5180
- Root Vegetables: 4513
- Tomatoes: 3351
- Winter Squash: 3850
- Fruit: 945
- Herbs: 160
- Other: 289
- Peppers: 455

Market Value by Category

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<td>Other</td>
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<td>Herbs</td>
<td>$5,500</td>
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<td>Broccoli &amp; Cauliflower</td>
<td>$500</td>
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<tr>
<td>Winter Squash</td>
<td>$500</td>
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<tr>
<td>Fruit</td>
<td>$500</td>
</tr>
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<td>Tomatoes</td>
<td>$500</td>
</tr>
<tr>
<td>Root Vegetables</td>
<td>$500</td>
</tr>
<tr>
<td>Pumpkins &amp; Gourds</td>
<td>$500</td>
</tr>
<tr>
<td>Leafy Greens</td>
<td>$500</td>
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</tbody>
</table>

Summary Statistics

- Market value: $22,002.56
- Dining expenses: $31,086.16
- Horticulture expenses: $10,628.13
Impact

Student Engagement and Academic Participation

Student engagement and academic participation are the backbone of the mission and operation of the DSF. The farm is a vibrant part of campus life, with classes, tours, and volunteer opportunities allowing students to truly engage with the logistics of farm to institution growing and sourcing.

The Sustainable Agriculture Practicum

The Sustainable Agriculture Practicum is a three-credit experiential course in sustainable vegetable production that takes place at the Dining Services Farm and the Urban Horticulture Center. The Sustainable Agriculture Practicum was approved as an official course in 2016 after being offered as a special study for three semesters. Nineteen students representing 6 different majors enrolled in this unique field-based learning experience during the 2016 spring and fall semesters. Students participate in all aspects of operating the farm, including plant propagation, seeding and planting, cultivation, harvest, and post-harvest handling. Students pursuing a professional career in a related agricultural field gain an appreciation for the practical challenges and opportunities of sustainable agriculture and food systems. A few students have gone on to work for local horticultural farms. All of the students have grown in their sense of ownership and agency as members of the Virginia Tech community.

Civic Agriculture and Food Systems Minor

The Civic Agriculture and Food Systems (CAFS) minor is a foundational partner of the DSF, having provided early funding when the DSF first began in 2009. The DSF is a living laboratory for students in the minor to explore the application of community-based food and farming systems in a university setting. In 2016, CAFS minor Evan O’Neil completed his senior capstone project at the DSF by assisting with the construction of a moveable high tunnel. Evan’s carpentry skills and mechanical aptitude were invaluable to the immense progress made in constructing this important piece of farm infrastructure.

Class Tours

- Virginia Tech Summer Academy: Animal and Poultry Sciences Track
- Virginia Summer Residential Governor’s School for Agriculture
- Introduction to Civic Agriculture (ALS 2204)

Volunteers

Thank you to the members of the Nu Kappa Epsilon service sorority for volunteering at the farm during the spring and fall semesters.
Impact

Student Engagement and Academic Participation

Research Partnerships and Support

As a working, diversified horticulture farm, the DSF is a model agricultural system for conducting applied research in a real-world setting. Students and faculty in multiple departments in the College of Agriculture and Life Sciences are encouraged to integrate experiments into production fields, and may receive technical support from DSF personnel. In 2016, Dr. Tom Kuhar and graduate students in the Virginia Tech Vegetable Entomology Lab conducted three experiments in DSF fields.

- Integrated pest management strategies for Mexican bean beetle in snap bean.
  
  * Louie Nottingham

- Comparing conventional and IPM pest control on ear damage, pollinators, and arthropod predators in sweet corn.
  
  * Tom Kuhar

- Evaluating economic thresholds for brown marmorated stink bugs in tomato.
  
  * Tom Kuhar

Grants

The DSF, in collaboration with Environmental Coalition student group, was awarded $1,715 to construct a rainwater catchment system on the high tunnel at the the Urban Horticulture Center. The system will divert rainwater into storage tanks to be used for irrigate vegetable crops. Students in the Sustainable Agriculture Practicum started building the system in the fall semester.

Public Engagement

Outreach and Tours

- **Dining Services Culinary Camp.** Farm Tour - June 21 & 28
- **Virginia Master Gardener College.** Organic High Tunnel Tomato Production Tour - June 27
- **Virginia Tech Family Weekend.** Farm Tour - September 30
- **Rural Planning Caucus of Virginia.** Farm Tour - October 19
- **Board of Visitors Spouse and Partner Program.** Farm Tour - November 7
- **Auburn Middle School. Careers in Agriculture.** Farm Tour - November 17
Impact

Special Events

Chef’s Premiere Dinner: An Evening at Kentland Farm

During parent’s weekend in early October, students and parents were invited to enjoy an evening at Kentland Farm replete with hors d’oeuvres, farm tour, campfire, and a three course meal prepared by Dining Services chefs featuring DSF-grown vegetables and Virginia Tech Meats.

Fall Harvest Celebration Meal

Each autumn, students, staff, and faculty from Dining Services, the Department of Horticulture, and CALS gather at Kentland Farm to celebrate the collaborative spirit that drives the DSF. The chefs from Owens Dining Center prepared a farm-to-table meal featuring DSF produce and Virginia Tech Meats. We recognized and gave thanks to all those that made this growing season a success.
Ongoing Goals and Progress

Progress

Every year, the DSF evolves and grows to become more efficient, productive, and sustainable. Below are some of the achievements of the 2016 farm season.

Acreage Expansion

The DSF expanded to include 1.25 acres of adjacent land, bringing the total area under cultivation in 2016 to approximately 6.5 acres. This addition enables more production and allows more land to be rested each year to restore and maintain soil health.

Farm Equipment Acquisition

Weed control is a foremost challenge in vegetable production. The finger weeder is a precision cultivating implement purchased in 2016 that has dramatically reduced the time spent hand weeding at the DSF. The implement is pulled by a tractor, but is steered by a rear operator sitting on the implement; this allows the finger weeder to get close to the crops without damaging them.

A motorized conveyor mounted to a wagon was purchased to assist harvest and transport of produce from the field to the packing shed. This mobile harvesting platform makes picking produce easier, more food safe, and more fun.
Ongoing Goals and Progress

Goals
Since its inception in 2009, the DSF has continually grown and evolved, and will continue to do so for years to come. Our goals are guided by a vision of the DSF as a robust, vibrant, and productive model for agricultural education and institutional sustainability. Achieving this vision will result from the continued contribution of a broad and unique collaboration of cross-campus stakeholders.

Good Agricultural Practices
Food safety and sanitation are paramount principles of Virginia Tech Dining Services, and are no less critical in the operation of the Dining Services Farm. DSF personnel have partnered with the Virginia Tech Fresh Produce Food Safety Team to develop and implement Good Agricultural Practices (GAP) at the DSF that identify and mitigate on-farm food safety risks. We intend to undergo a third-party GAP audit in the near future to verify the adherence to these important standards and practices.

Facilities
In 2015, students in the Department of Building Construction completed a structural analysis of a barn at the DSF which was used for storage, breaks, and teaching. The students found the barn to be structurally unsound and, upon their recommendation, use of the barn was halted. Plans have been made to demolish the barn and erect a modern pole barn to protect the farm’s equipment.

An image of the barn at the DSF (left), and a rendering of a potential replacement structure created by Virginia Tech students in a Department of Building Construction class (right).

Logistics
The DSF provides produce to five dining centers on campus, requiring ongoing communication among chefs, administrators, and delivery drivers to get produce where it needs to be on time. Progress is being made towards integrating farm produce delivery into FoodPro, Dining Services’ computerized ordering system. This streamlines the produce ordering, delivery, and tracking process, and would serve as a model practice for peer institutions with farm-to-campus programs.
## Appendix

### Crop Production and Value

Below are the crop production and market values for the 2016 DSF harvest. Market value was assigned to each crop based on typical prices charged by Produce Source Partners (PSP), Virginia Tech’s contract produce supplier. Pricing for local produce was used when available; for items not available locally, national pricing (typically from California-grown produce) was used.

<table>
<thead>
<tr>
<th>Crop</th>
<th>Pounds Harvested</th>
<th>PSP Market Value (per lb.)</th>
<th>Harvest Value</th>
<th>Price Reference</th>
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<tbody>
<tr>
<td>Broccoli</td>
<td>1235</td>
<td>0.63</td>
<td>$ 778.05</td>
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<td>Cauliflower</td>
<td>577</td>
<td>0.80</td>
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<td>Collards</td>
<td>1170</td>
<td>0.7</td>
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<tr>
<td>Kale, Lacinato</td>
<td>578</td>
<td>0.69</td>
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<td>Kale, Red Russian</td>
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<td>Mixed Greens</td>
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<td>2.95</td>
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<td>Gourds</td>
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<td>Parsley</td>
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<td>$ 98.00</td>
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# Appendix

## Expenses: Department of Horticulture

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<td>$14.90</td>
<td>Stokes Seeds</td>
<td>Crop Inputs</td>
<td>Seeds and Plants</td>
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## Appendix

### Expenses: Dining Services

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Appendix

Expenses: Dining Services

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Summer Farm Crew Labor

From mid-May to early August, labor at the farm is provided by a summer crew of salaried Dining Services staff. In the summer of 2016 the eight-person crew worked approximately 1,737 hours. The total cost of summer labor, excluding benefits, was approximately $19,582.

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<th># Hours Worked</th>
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Total: $19,582.26
# Appendix

## Produce Delivery Log

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<th>D2</th>
<th>Turner</th>
<th>Squires</th>
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*May not be expected every week*
**Appendix**

**Crop Planting Map**

Below is a copy of the crop planting map for 2016.

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Appendix

Farm Map

Below is a map of the DSF in 2016.
Appendix

Farm Map, with Manure Incident

Below is a map of the DSF in 2016, including the manure incident (page 3)

Image source: Google Maps